

Claim Amendments

1. (previously presented) A process for producing 6'-O-carbamoyl tobramycin from a 6'-O-carbamoyl tobramycin producing microorganism, comprising the steps of:
 - a) fermenting a fermentation broth containing the 6'-O-carbamoyl tobramycin producing microorganism, an assimilable carbon source and an assimilable nitrogen source to produce the 6'-O-carbamoyl tobramycin;
 - b) regulating constant levels of the assimilable carbon source and assimilable nitrogen source in the fermentation broth to improve the yield of the 6'-O-carbamoyl tobramycin;
 - and
 - c) recovering the 6'-O-carbamoyl tobramycin.
2. (original) The process of claim 1, wherein the 6'-O-carbamoyl tobramycin producing microorganism is *Streptomyces tenebrarius*.
3. (original) The process of claim 1, wherein the assimilable carbon source is glucose.
4. (previously presented) The process of claim 3, wherein the constant level of the assimilable carbon source is in the range of about 0.001 to about 0.5%.

5. (previously presented) The process of claim 3, wherein the constant level of the assimilable carbon source is in the range of about 0.001 to about 0.4%.
6. (previously presented) The process of claim 3, wherein the constant level of the assimilable carbon source is in the range of about 0.001 to about 0.05%.
7. (previously presented) The process of claim 1, wherein the assimilable carbon source is glutamic acid or a salt of glutamic acid.
8. (original) The process of claim 1, wherein the assimilable carbon source is sodium glutamate.
9. (previously presented) The process of claims 7 or 8, wherein the constant level of the assimilable carbon source is in the range of about 0.005 to about 0.1%.
10. (previously presented) The process of claims 7 or 8, wherein the constant level of the assimilable carbon source is in the range of about 0.001 to about 0.1%.
11. (original) The process of claim 1, wherein the assimilable nitrogen source is ammonia nitrogen.

12. (original) The process of claim 11, wherein the ammonia nitrogen is selected from urea, ammonium sulfate, ammonium chloride, ammonium phosphate, ammonium nitrate and the mixtures thereof.
13. (original) The process of claim 11, wherein the ammonia nitrogen is ammonium sulfate.
14. (previously presented) The process of claim 11, wherein the constant level of ammonia nitrogen is in the range of about 0.03 to about 0.2%.
15. (previously presented) The process of claim 11, wherein the constant level of ammonia nitrogen is in the range of about 0.02 to about 0.2%.
16. (previously presented) The process of claim 1, wherein the constant levels of assimilable carbon source and assimilable nitrogen source in the fermentation broth are regulated by continuously feeding glucose, sodium glutamate and ammonium sulfate.
17. (previously presented) The process of claim 16, wherein glucose, sodium glutamate and ammonium sulfate are continuously fed independently of each other.
18. (previously presented) The process of claim 1, further comprising continuously feeding a mineral salt.

19. (currently amended) The process of claim 18, wherein the mineral salt is a selected from the group consisting of calcium, magnesium, iron, zinc, phosphate, manganese, sodium, potassium and or cobalt salt.
20. (previously presented) The process of claim 4, 5 or 6, wherein the constant level of the assimilable carbon source is regulated by feeding a glucose solution of a pH between about 4.0 to about 5.0.
21. (original) The process of claim 20, wherein the pH of the glucose solution is adjusted using an inorganic phosphate.
22. (original) The process of claim 21, wherein the inorganic phosphate is phosphoric acid.
23. (original) The process of claim 22, wherein the inorganic phosphate is fed during the fermentation in the quantity of about 0.001 to about 0.002% per day.
24. (previously presented) The process of claim 2, wherein the *Streptomyces tenebrarius* is of strain NCAIM B(P) 000169.

25. (previously presented) The process of claim 2, wherein the *Streptomyces tenebrarius* is of strain NCAIM B(P) 000204.
26. (previously presented) The process of claim 1, wherein the fermentation is conducted with a submerged culture.
27. (previously presented) The process of claim 1, wherein the fermentation is conducted at a temperature range of about 37 to about 41° C.